CELLER DE CAPÇANES

CAP SENTIT ORANGE

DO Catalunya. 2024

"An unusual but irresistible orange wine"

VARIETIES

100% Garnacha blanca (white Grenache)

VINIFICATION

Long maceration process in contact with the skins and seeds for 15 days, to achieve extra golden color and tannicity. Fermentation in stainless steel vats at controlled temperature (16ºC). Pressing and light clarification to obtain a clean and stable orange wine. Aged on the lees until bottled.

ANALYSIS

- 12,5% vol. Alcohol
- 5,7 g/l tartaric acid
- 0 g/l residual sugars

TASTING NOTE

Intense golden color with amber reflections. The nose is reminiscent of peach, apricot and dried fruit, such as dried apricots. Creamy palate with light acidity and generous body.

FOOD PAIRING

This Orange wine stands out for its structure and body and pairs beautifully with the sweet and spicy flavours of Thai cuisine. Its versatility makes it ideal to accompany both blue fish and to enhance white meats.

CERTIFICATES

Vegan V-Label